

COTTOCRUDO

THE CONTINENTAL BUFFET

775

Freshly squeezed orange, grapefruit or carrot juice
Sliced and whole fruit, fruit salad
Home made preserves and Czech wild honey
CottoCrudo granola, birchermuesli
Selection of cereals, nuts, dried fruit, plain and fruit yoghurt
Salmon, mackerel and trout, cream cheese
Bohemian cold cuts, smoked Prague ham, condiments
Selection of cheeses
Czech sweet pastries, toast, bread
Croissants, danish, pain au chocolat, mini pastries, muffins
Scrambled eggs, hard boiled eggs
Bacon, selection of sausages
Grilled tomatoes, roasted potatoes
Espresso, coffee, tea, hot chocolate

THE AMERICAN

925

Continental buffet + one hot dish from a la carte menu

THE COTTOCRUDO

1075

The American breakfast + glass of Bisol Prosecco

A LA CARTE

SWEET & HOT

Ricotta and lemon pancake, cranberry compote 370
Belgian waffle, maple syrup 370
Brioche French toast, apple compote 370
Oatmeal, brown sugar, raisins and almonds 260

EGG

Two eggs any style 290
Cacio e Pepe scrambled eggs, pecorino, black pepper 350
Egg white Frittata, leeks, mushroom & spinach 370
Eggs Benedict, Prague ham or smoked salmon 390
Buffalo mozzarella and tomato omelet 490
Bohemian style fried eggs with cabbage, onion confit
and Prague ham 370
Amatriciana poached eggs, spicy tomato sauce, guanciale 360
Scrambled egg sandwich, pancetta and scamorza 390

SIDE

Smoked bohemian bacon 230
Prague ham 230
Country sausage (pork or chicken) 230
Sautéed seasonal mushrooms 200
Roasted potatoes with herbs 150
Grilled tomatoes 150
Baked beans 150
Prosciutto di Parma, taleggio cheese 300

MISTO

Bread basket, 3 pieces, preserves, butter 240
Croissant, pain au chocolat, muffin - ea. 80
Cereal, muesli 160
Fruit salad 290
Yoghurt, fruit yoghurt 150
Homemade granola 220
Smoked salmon, bagel & cream cheese 430
Bircher muesli 250
Fresh mixed berries 340

BEVERAGE

Espresso 80
American Coffee pot 110
Cappuccino, Café Latte 100
Teas, Herbal Infusions 80
Hot Chocolate 90
Freshly squeezed juice, orange, grapefruit, carrot 180
Bisol Prosecco, 0.15l 250
Laurent Perrier Champagne, Brut 690

FRESH FRUIT SMOOTHIES

Energizer: strawberry, banana 160
Berry Blast: strawberry, raspberry, blueberry 160
Tropical Paradise: orange, pineapple, banana 160



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ALL PRICES ARE IN CZK AND INCLUSIVE OF VAT

In compliance with EU regulations, a detailed list of allergens can be provided by our restaurant team

PROSCIUTTI		FORMAGGI	
Parma "San Ilario, 24 months"	220	COW MILK	
Prosciutto San Daniele "Dok Dall'Ava"	190	Parmigiano "Bonati 36 months"	180
Cuore di Prosciutto	180	Gorgonzola dolce cremoso	170
Black pork Prague Ham	190	Sfogliato Aceto Balsamico	210
Beef Bresaola "Macelleria Sala"	190	Caciocavallo Podolico	200
SELEZIONE NORCINERIA CELLI – Novafeltria Rimini		SHEEP MILK	
Lardo Speziato e Stagionato con sale dolce di Cervia da Brado del Montefeltro	180	Pecorino in foglie di noce Beltrami	190
Lombetto Colonnato	220	Pecorino in foglie di castagno Barrique	190
Cacciatore	200	Morchiato di Pienza Bucanuova	170
Salame di puro suino	200	Blu di Pecora	190
SELEZIONE VECCHIO VARZI – Oltrepo Pavese		SHEEP AND COW MILK	
Salame Vecchio Varzi	180	Testun ciucat	220
CINTA SENESE TOSCANA		Rosso di Lago	190
Salame di Cinta Senese	180	BUFFALO MILK	
HAND SLICED PROSCIUTTI		Quadro di Bufala	200
Jamón Joselito Gran Reserva, Ibérico	800	GOAT MILK	
Prosciutto di Cinta Senese, con Osso	390	Tronchetto di Capra	190

MISTO COTTOCRUDO			
Chef's selection of Prosciutto, Salame and Ricotta		600	
MOZZABAR			
Mozzarella di Bufala, Campania	210	Mozzarella Nodini, Puglia	160
		Burrata, Puglia	210

CRUDO		
Salmon with miso vinaigrette, frisée salad, sesame seeds		220
Salmon tartar with artichoke salad and miso sauce		220
Tuna spaghetti marinated with orange emulsion (CC)		280
Seared tuna carpaccio with Genova style salad and smoked quail egg		280
Red prawns with cabbage salad, parmesan cheese and hazelnut		350
Red prawns with green pea panna cotta and dill yogurt sauce		350
Grouper carpaccio with sweet and sour shallot and apple wasabi mayonnaise		240
Grouper tataki carpaccio with trout caviar and orange oil		240
Oysters with mango, cucumber and yuzu soya sauce (2 pieces)		260
Oysters "fine de Claire", Mignonette sauce (2 pieces)		250
ANTIPASTI		
Roasted octopus with bean purée, semi dried cherry tomatoes and yuzu miso		440
Onsen poached egg with soft potato cream, porcini mushrooms and black truffle (CC)		450
Beef carpaccio involtino with zucchini flower tempura and pesto mayonnaise		600
Mediterranean sea food panzanella style salad		600
King Crab salad with tomatoes, red endive and avocado sauce		630
RISI E PASTE		
Ravioli caprese with broccoli purée, anchovies and wild garlic froth		550
Risotto mantecato with wild mushrooms and smoked quail breast		620
Saffron risotto with roasted seabass, buffalo mozzarella and green pea purée (CC)		620
Ossobuco stuffed pappardelle with saffron parmesan fondue and bourbon pepper sauce		450
Scialatielli pasta "Napoli style", aglio olio e peperoncino with crab and bottarga		630
Cavatelli pasta di grano arso "cacio e pepe" with calamari, artichokes and Umbria lentil sauce (CC)		630
PESCI & CARNI		
Roasted sole fillet with prawns lentil ragoût and shellfish emulsion		720
Seabass baked in herbs sea salt crust, roasted baby calamari and broccoli sauce (CC)		840
Roasted turbot with burrata, Swiss chard and Calabria bergamot		750
Braised beef cheek with juniper berry topinambur purée and garden vegetables (CC)		690
Roasted corn fed chicken with sundried tomatoes and taggiasca olive crust		600
Lamb variation with celeriac vanilla purée and lettuce compote		800
Milk fed veal tenderloin with foie gras, black truffle and mushroom purée		900
PIATTO PER DUE PERSONE		
Grilled rib eye steak on bone with eggplant parmigiana, black truffle mashed potatoes		
crispy vegetables and tomato basil salad with Parmigiano reggiano		2300

(CC) CottoCrudo Signature dishes by Chef Leonardo Di Clemente

DOPOPASTO

Amarena cherry chocolate cake	250
Tiramisu with chocolate crumble and amaretto jelly	250
Crostata con ricotta with wild berries ice cream	250
Trio of chocolate and pistachio cremino and yoghurt honey ice cream	280
Roasted pineapple with cardamom, Dulcey Valrhona chocolate ganache and pineapple vanilla sorbet	280
Ice cream: chocolate, vanilla, coffee, pistachio, coconut, Fior di Latte, peanut, sorrel	90
Sorbet: strawberry, raspberry, mango, lemon, passion fruit	90

FORMAGGI

COW MILK		SHEEP AND COW MILK	
Parmigiano "Bonati 36 months"	180	Rosso di Lago	190
Gorgonzola dolce cremoso	170	Testun ciucat La Casera	220
Sfogliato Aceto Balsamico	210		
Caciocavallo Podolico	200		
SHEEP MILK		BUFFALO MILK	
Pecorino in foglie di noce Beltrami	190	Quadro di Bufala	200
Pecorino in foglie di castagno Barrique	190		
Morchiato di Pienza Bucanuova	170	GOAT MILK	
Blu di Pecora	190	Tronchetto di Capra	190

SINGLE ORIGIN COFFEE

Brazil, Cerrado Mineiro	120
Intense full bodied coffee with notes of chocolate	
Ethiopia, Yirgacheffe	120
Delicate medium bodied coffee with floral and fruit notes	

DESSERT WINE (0,8 dcl)

Pálava Výběr z cibéb Zdeněk Peřina, Czech republic	330
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